

1 2 3 4 5 6 7 8 9 10 11 12

13 14 15 16 17 18 19 20 21 22 23 24

**lady**  
Purwanto Sulu  
Sulway silver, glass  
I collect and flower  
single Plump  
mayah-

**MagK**  
temononi76  
maabon77 JIardgrn  
Medua Saga pnygr  
seashubgr84  
Saphendo J bot  
Lighter

**lappinob671**  
Cream Puffs sashie  
Freshy lunnypages  
Gallatin paretab and  
lappinob p66a lynte  
Usan-chen Micho  
Luppy

**lartapapa**  
Dying robots  
bulawawa peti  
mangauiveme  
Vanderquard  
Jojo da crow

**admita**

**Friends**  
Forever

**sl005555**  
Ogblair Death  
kalekale crachen  
sl0c shadowfox  
sl4 f00g0  
Lewin

**super**  
active

**chick**  
dahppo  
toshinodragon  
nanahelbarinlin  
scorap Kwik  
Lai

**retired**

**lappinob671**  
Cream Puffs sashie  
Freshy lunnypages  
Gallatin paretab and  
lappinob p66a lynte  
Usan-chen Micho  
Luppy



# *What Did You Eat Yesterday?*

FUMI YOSHINAGA



*Scanner: tsukinodragon*

*Translator: Freshy*

*Proofreader: Funnypages*

*Editor: Icassop*



*QC: Sago & Sidney*

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2

*What*

FUMI YOSHINAGA

*Did*

*You*

*Eat*

*Yesterday?*



*What Did You Eat Yesterday?*

2

FUMI YOSHINAGA

2

What

FUMI YOSHINAGA

What Did You Eat Yesterday?

2

FUMI YOSHINAGA

What Did You Eat Yesterday?

You

Did

What Did You Eat Yesterday?

Eat

Yesterday?



What Did You Eat Yesterday?

What Did You Eat Yesterday?

What Did You Eat Yesterday?

What Did You Eat Yesterday?

What Did You Eat Yesterday?

*Milk Agar with Black Syrup*

*Foil-pressed, Must-Marinated Salmon*

*Green Asparagus Dressed with Mustard-Mayo Dip*

*Fried Pickled Radishes*

*Stir-fry Celery and Beef with Oyster Sauce*

*Beans and Chickpea Salad*

*Lasagna with Spinach*

*Kanpai Noodles with Meat and Potatoes*

## *What Did You Eat Yesterday? #2*

*Ferni Yoshinaga*

•  
•  
•

*9.	3
*10.	23
*11.	41
*12.	61
*13.	79
*14.	97
*15.	115
*16.	133



*The last time  
Domen Kakei  
visited the famous  
Nishi-dōri with  
his boyfriend,  
he was already  
missing his  
partner.*

*Even if they  
live in Tokyo,  
there are still  
many gay men  
who don't go  
to the famous  
Shinjuku  
Nishi-dōri*

GO, THIS  
IS THE  
PLACE

#9

WIFE  
WANTED,  
OBEY  
HERE



And  
Inexplicably

AND WHEN I WAS  
YOUNGER AND DIDN'T  
HAVE THE INTERNET,  
ALL I HAD TO DO  
WAS GO TO ONE OF  
THOSE "MEET-UP"  
PLACES TO MEET GIRLS  
WHEN I NEEDED IT

And when I was  
younger and didn't  
have the internet,  
all I had to do  
was go to one of  
those "meet-up"  
places to meet girls  
when I needed it

After all, in  
recent years,  
it had been  
easy enough  
to find a nice  
partner on  
the internet

IN BUT WHY  
SHOULD I STOP  
HOMOSEXUALITY  
RIGHT APPROACH  
ME, BUT I'M  
ALREADY WITH  
SOMEONE

PLUS, I'M  
ALWAYS  
BEING  
POPULAR  
WITH  
WOMEN

WELL, I MEAN,  
I AM ALMOST  
FORTY BUT I  
STILL LOOK  
YOUNG AND  
I'M NOT BAD-  
LOOKING EITHER

Up until  
now, Akker  
had always  
thought he  
was one of  
the more  
attractive  
types

But...

...he  
wasn't  
popular  
at all.

...didn't  
change  
anything at...

I've been  
living like  
this for  
years.



He didn't  
get a single  
flattering  
comment  
about his  
looks, his name  
or reputation  
for a while.

I see

Oh, so  
this is  
your  
current  
situation?







HE STILL  
LOOKS SO  
YOUNG AND  
NOT MUCH  
HIGHER THAN  
ME!

I'M  
JEALOUS



BUT  
IF I START  
CONFORMING  
TO THE  
FASHION, THEN  
EVERYONE'LL  
IMMEDIATELY  
FIND OUT I'M  
ONE OF  
THEM...

THIS IS  
RETARDIC



In an area where  
everyone dresses  
in the popular  
fashion (short hair  
plus beards), Kaku  
was more out of  
place than a girl  
who forgets to  
wear makeup to  
a third date.



OK,  
ASSEMBLE  
WITH THE  
GUY YOU'RE  
DROPPING OUT  
WITH NOW.  
HAY?

I can't help  
notice a girl  
either.  
Any  
want to go  
home.



That was the  
day when Kaku,  
Kobato and  
Shima Kaku  
first met, but...



HE  
DOESN'T  
LOOK IT  
AT ALL

HOW? NOT  
BUT HE'S  
TWO HEADS  
OLDER  
THAN ME!!

NO, NO,  
HE'S A  
BABY

AND HE  
COMPLAINED  
HE'LL NEVER  
BE A PRETTY  
NICE GUY

OK, THE  
GUY DOESN'T  
LOOK LIKE  
THE POPULAR  
TYPE, BUT  
HE'S NOT  
LONG  
HAIRED



Since they lived close to each other, they were not a couple of times. But it was still enough to tell them they were living or not.



*And in that  
moment,  
Shun Kaku  
used up all the  
courage he  
could muster  
in a lifetime.*

YOU

YOU

YOU

—MIGHT  
TO...

YOU  
AT MY  
PLACE?

YOU...









ONCE THE FLOCC  
IS COMPLETELY  
DENSED, SLOWLY  
ADD A CUP AND A HALF  
OF MILK, STIRRING  
UNTIL IT BECOMES  
REASONABLY THICK  
AND BUBBLES  
PEPPER AT THE END,  
AND IT'S DONE.



NEXT, TAKE OUT A  
BIG POT TO BOIL  
THE SPRING LAMP  
AND A SMALLER  
POT TO BOIL THE  
SPRINKLE IN AND  
START ADDING  
THE WATER.

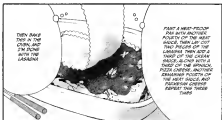


Large  
bowl, 10  
chick.

I ADD A LITTLE  
BIT OF SALAD OIL  
AND A TABLESPOON OF  
SALT TO THE BUTTER  
USED TO BOIL THE SIX  
PIECES OF SPRING LAMP.  
BEFORE, I AM NOT TO  
LET THE SPRING LAMP  
AS THEY COOK, THEN  
BOIL THE WATER.



THE SPRING LAMP  
SHOULD BE BOILED  
IN LIGHTLY SALTED  
WATER. ONCE IT'S  
COOKED, TAKE IT  
OUT OF THE POT,  
JUST SCOUR THE  
SPRINKLE OUT AND  
CUT IT INTO SMALLER  
PORTIONS.



THEN ADD  
THEM IN THE  
CHICKEN AND  
I'M DONE  
WITH THE  
CHICKEN

FIRST A HEAT-PROOF  
PAN WITH ANOTHER  
FOURTH OF THE MEAT  
SAUCE. THEN LET COOL  
THAT PIECE OF THE  
CHICKEN. THEN ADD A  
THIRD OF THE CHICKEN  
SAUCE, ALONG WITH A  
THIRD OF THE SPRINKLE,  
PIZZA CHEESE, ANOTHER  
CRACKER PIECE OF  
THE MEAT SAUCE, AND  
PARCHMENT CHEESE  
REPEAT THE THREE  
THIRD



THEN CUT ONE  
CHICKEN THICK INTO  
FOUR PIECES AND  
LET THEM ON A  
HEAT-PROOF PLATE  
I'LL SPRINKLE THE  
CHICKEN WITH THE  
HEAT-PROOFED  
BREAD CRUMBS THAT  
I JUST MADE AND  
BAKE THEM FOR  
ABOUT SEVENTEEN  
TO EIGHTEEN  
MINUTES IN A 350°F  
OVEN AND I'M  
DONE

THESE ARE STILL  
NOTHING LIKE  
BREAD CRUMBS  
DOWN, SO I  
ALWAYS HAVE  
THEM AROUND  
THE KITCHEN



NEXT, TAKE THREE  
TABLESPOONS OF  
BREAD CRUMBS  
TWO TABLESPOONS  
OF PARCHMENT  
CHEESE, A PIECE  
OF CHOPPED  
ONION, A BIT OF  
SALT, PEPPER,  
CHICKEN, AND  
BARS, AND MIX  
THEM WELL. ADD  
TWO TABLESPOONS  
OF OLIVE OIL.

It takes a lot  
of time to  
make. It should  
be easy enough  
for a home.





OH,  
WELCOME HOME,  
LADIES!  
ALREADY  
READY!

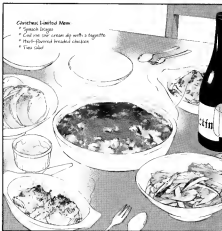


OH, HOME!



HAPPY  
CHRISTMAS,  
SHIRO!

I BOUGHT  
SOME COOKIES,  
TOO!













*The dressing used for the tuna salad is Mitlaskan's vinegar dressing, but it can be substituted with regular vinegar, wine vinegar, or any kind of vinegar you have in your house. The sugar and the garlic are the key ingredients in this recipe.*

## *Glossary*

*Baguette: a narrow loaf of French bread*

*Consommé: clarified soup stock*

*Lasagna: wide, flat sheets of pasta. When bought packaged, the noodles often have ruffled edges.*

*Mitshukan: a brand of vinegar*

*Mont Blanc: in Japan, this cake consists of a soft layer of cake filled with chestnut creme and topped with chestnut purée*

*Osechi: special foods eaten during Japanese New Year*

*Parmesan: the English name for parmigiana reggiano, a hard Italian cheese. Usually served grated, it cooks without becoming sticky.*

*Roe: fish eggs*

# *What Did You Eat Yesterday?*

FUMI YOSHINAGA

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#10



But...

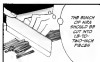
ON A TWO-PRICE  
PACK OF  
AND THERE IS  
SURELY MUST  
BEAM THAT IS A  
GREAT PRICE



















Buri pieces



AND THAT  
AHEAD...

Of course  
Kataru  
won't  
be able  
to get  
the  
best  
shot

This  
is my  
chance!



DING

Though our  
specially  
designed  
model  
is a  
little  
rough,  
it's  
pretty  
close  
to  
actual

JUST  
CHECK  
OUT  
OUR  
NEW  
MODEL  
TOO

WITH  
THE  
BEST  
PIECE  
AND  
THE  
BEST  
SHOT  
I  
CAN  
HAVE  
THE  
BEST  
SHOT

That's  
the  
best  
shot  
I  
can  
have  
the  
best  
shot













He looks calm on the outside, but inside he's excited that everything happened all over.





*Nira is also good  
when you put it in  
mage dough to  
make nira-mage.  
(One bunch of  
nira for mage  
dough for four.)*



## *Glossary*

*Akara-age*: thin slices of tofu that have been deep fried

*Atsu-age*: cake of pressed tofu that has been deep fried

*Bonito*: a medium-sized fish in the mackerel family

*Buri*: Japanese amberjack

*Daidom*: Japanese radish

*Dobanjiang*: a salty, sometimes spicy paste made from fermented beans, salt, and various spices

*Katsuobushi*: dried bonito flakes

*Maipo doufu*: tofu in a spicy sauce, topped with meat

*Mirin*: sweet rice wine

*Miso*: paste made of fermented soybeans

*Mitsuba*: Japanese wild parsley

*Namiko*: small, round, orange mushrooms

*Natto*: soybeans fermented by natto bacillus, resulting in a strong smell and sticky consistency

*Negi-miso*: scallions mixed in miso

*Nira*: garlic chives

*Onitashi*: boiled vegetables

*Okakodon*: a rice bowl dish consisting of chicken, egg, scallions, and other ingredients are served in a sauce over a bowl of rice

*Ponzu*: a citrus-based sauce

*Sake*: a Japanese alcoholic beverage made from fermented rice

*Tau Miso Jiang*: a salty-sweet soybean paste that has wheat flour as the main ingredient

*Uzuu*: Japanese citrus fruit, approximately the size of a tangerine and quite sour

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CRASH

CRASH

#11

Come to think  
of it, he's kind  
but he's kind  
that morning







But the real  
depth of  
misadventure  
was just  
beginning.



ABOUT TIME...  
MR. MIYAO TOLD  
ME THE WORLD  
DO NOTHING OF  
THE SORT AGAIN,  
SO PLEASE...



IN THE MIDDLE  
OF THE AFTER-  
NOON DARK AT TWO  
A.M. IN THE MIDDLE  
OF THE NIGHT  
SLEEPING, AND  
STARTED WALKING  
IN FRONT OF  
OUR HOUSE!

YOU DON'T EXPECT  
ME TO ALLOW MY  
SON TO SPEND A  
WHOLE DAY WITH  
SOMEONE WITH SO  
LITTLE COMMON  
SENSE. DO YOU?



This man is  
the former  
husband of  
Shiori Kusan's  
current client.

Yes, sorry



THERE'S NO USE  
APOLOGIZING  
TO ME. YOURS  
THE ONE WHO'S  
WOKEN TO BE AT  
A DISAPPOINTED  
FOR DOING  
SOMETHING  
LAST TIME.

WELL,  
WHAT  
CAN I  
SAY?



And the  
moment is  
Killed a  
ghost, the  
Anxiety

I'M  
SORRY



I'M ASKED OF  
THAT BUT YOU  
TOLD ME YOU'VE  
SENT DAME A  
TOY ALREADY

I'M SORRY  
BUT IT WAS  
DAME'S  
BIRTHDAY  
LAST DAY



ONCE I STARTED  
THINKING THAT DAME  
MIGHT ALREADY BE  
PLAYING WITH IT AND  
HOW MUCH HE MUST  
HAVE DISAPPOINTED  
HOW TALL HE MUST  
BE AND... AND...

I DON'T WANT ABOUT  
THEY KAREN RISE  
TOY I STARTED  
WONDERING IF DAME  
LIKED IT AND OF  
COURSE, ONCE I  
STARTED TO REMEMBER,  
I COULDN'T THINK OF  
DO ANYTHING ELSE.











OH,  
BRING  
IT  
ON!

OF  
COURSE  
I CAN

ALL I HAVE  
TO DO IS GO TO  
THE JAMMANT  
PARK WITH MY  
SERVO ONCE  
EVERY MONTH  
YEAH

THAT'S  
ALL, FIRST

SNAP



OH I  
COULD  
DO THAT









NOW ALL I  
WANT TO DO  
IS BOIL IT  
OVER HEATED  
HEAT UNTIL  
THE WATER  
EVAPORATES.

I DIRECTLY ADD  
ADVENTUROUS FOOD,  
BUT THE WATER  
FROM SOAKING THE  
KITCHEN-PANCAH  
IS FLAVORFUL.  
SO REALLY ONLY  
ADDING MORE  
SALT, AND ACH  
SALT IS FINE.

All the flavors  
will begin to  
meld together  
to try to keep  
the flavors light.

If I make a lot  
there's no enough  
for her or brother  
half worth of  
spoonful.



THEN, I'LL COOK THE  
KITCHEN-PANCAH AND  
ADDING-UP IN SALAD  
OIL. ONCE THE OIL  
SPREADS ACROSS THE  
WHOLE PAN, I ADD THE  
WATER FROM BEFORE  
AND SUBMERGE THE  
INGREDIENTS IN IT.



First, a good bowl  
to get some water  
in the fish and  
meat of it.



THINK...  
I WANT TO ADD THE  
KOREAN-STYLE

WOULD I  
WANT TO  
ADD THE  
KOREAN-STYLE



FOR THE FINAL,  
FROM THE FIRST  
KOREAN-STYLE, SOON  
AND FOR THERE IS A  
KOREAN.





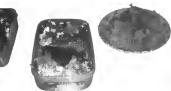












*This time, we used carrots in the soup to  
add more vegetables, but it's just as delicious  
with only cabbage and scrambled eggs.  
Also, Sadye-style fish or salted fish  
will burn easily, so be careful...*

## *What Did You Eat Yesterday?*

# *Glossary*

*Anko-age*: thin slices of tofu that have been deep-fried

*Bonito*: a medium-sized fish in the mackerel family

*Dasho*: Japanese radish

*Dashi*: stock made of boiled bonito flakes and edible kelp that is then strained until clear

*Katsuobushi*: dried bonito flakes

*Katsurabi-dasho*: dried dasho strips

*Mentsuyu*: a soup base made of dashi, soy sauce, and mirin

*Mirin*: sweet rice wine

*Miso*: paste made of fermented soybeans

*Nimono*: boiled foods

*Onaka*: a kind of bonito flake

*Onigiri*: rice balls, sometimes containing a savory filling

*Sake*: a Japanese alcoholic beverage made from fermented rice

*Umeboshi*: pickled ume fruit, often called a plum, but is more closely related to the apricot

# *What Did You Eat Yesterday?*

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#12

I ALWAYS  
BUY CELERY  
BECAUSE I WANT  
TO PUT IT IN  
MYSTICISM

エリンギ

88

38

38

138









IT'S NOT  
FAIR!



OH, ARE THEY  
LOOKING THAT  
CUTE FROM  
ACROSS  
THE ROOM?

MR. CHANG,  
SOMEONE  
GAVE ME  
THESE. DO  
YOU WANT  
SOME?



HOW DO  
I KNOW?  
BECAUSE WHEN  
I TOLD HER  
I WENT TO THE  
GYM TWICE A  
WEEK, SHE'D  
WENT AND HAD  
TO GO!

NOT  
POSSIBLE!

COME ON,  
MR. CHANG!  
SHE WALKS LIKE  
AN EGG EVERY  
DAY AND WENT ON  
WORKING HARD  
BEHIND THE  
SCENES. YOU  
KNOW?



I'm under  
more stress  
than you,  
and I don't  
do any of this.

I DON'T  
KNOW WHY  
ANYONE  
WOULD PAY  
MONEY TO  
DO THIS!



AND IT'S SO  
REASSURING  
WHEN SAKURA  
DON'T GET  
ALONG WITH  
THE WOMAN  
AT WORK.

Mr. Tanaka

Ms. Tanaka

SHE HATES  
EXERCISING, AND  
SHE DOESN'T EVEN  
HAVE TO TRY. SHE  
SAYS WHATEVER  
SHE WANTS AND  
DOES WHAT...



IT'S BEEN TWO  
YEARS SINCE SHE  
STARTED  
WORKING HERE. SHE  
WAS WORKING AS A  
SECRETARY AT HER  
OTHER JOB.

HEY



Click



EXCUSE ME,  
I NEED TO  
GO BUY  
MORE TEA  
LEAVES.



YOU REMEMBER,  
DON'T YOU,  
OWARI? THAT  
GIRL I HAD  
THREE YEARS  
AGO, FOR THE  
PARTY WITH  
THE EUROPEAN  
EMBASSY?

NOT ON  
MY MIND  
AT ALL.





Norman means "normal", which means "like me!" It is also slang for an older woman who acts young.









DON'T FORGET TO  
EAT ONE TO  
TASTE THE BALANCE  
OF FLAVORS

WHILE THEY  
COOKING, IF  
THE CHICKEN GETS  
LAME STIFF,  
SOAK THEM IN  
WATER, AND THEN  
SQUEEZE THE  
EXCESS OUT



AND POP THEM  
IN THE FRYING PAN  
FOR THREE TO  
FOUR MINUTES  
TURN THEM OVER  
AND BRILL THEM IN  
FOR ANOTHER  
THREE TO FOUR  
MINUTES

NEXT  
WE'VE FOUR  
MEDIUM-SIZED  
POYCHONG IN  
TWO HOURS



ALSO TO SOFTEN  
THE POTATOES, ADD A  
SMALLER CUP OF MILK  
THEY ARE A BIT OF  
MILKSHAKE UNUSUAL,  
OR REGULAR MASHED,  
AND A LITTLE BIT  
OF GRANULATED  
CONDENSED OR  
POWDERED TO  
THE BOWL

NOW PUT THE  
CHICKEN IN A  
LARGE BOWL,  
AND SPRINKLE  
SOY SAUCE  
ON TOP OF  
THEM



ILL THROW THE  
UNDRYED POT  
POYCHONG INTO THE  
BOWL OF CHICKEN  
WHILE I WASH THE  
POTATOES WITH  
THE FLAT OF  
THE CHOPSTICK,  
I SHOULD PRESS  
OFF THE SKIN  
AND THE BONE

ONCE I  
STIR A  
CHOPSTICK  
AND THE  
POTATOES  
TO MAKE  
SURE  
THEY'RE  
SOFT



DING





Wait for  
sauce at the last  
approach for the  
best taste



FINALLY  
PLACE THE  
WHOLE FISH  
WITH CARPASCUS,  
SALT AND BLACK  
PEPPER. NOW I  
WISH ENOUGH  
POWERED SALAD  
FOR TWO MORE

Cucumber looks  
good with the rest  
of stuff but make  
sure to taste it first

NOW THE  
SPECIAL MEAT  
SHOULD BE DONE  
FROM THE FISHBONE  
AND NEXT I'LL TASTE  
THE CUCUMBERS,  
WHICH SHOULD BE  
SOFT ENOUGH FOR  
THE SALT AND THEM  
TO THE BONE. AFTER  
I TAKE CARE TO  
REMOVE EXCESS  
SALTWATER



CUT A PEEK OF  
CELERY VERTICALLY  
AND HORIZONTAL  
STICKS. DO THE  
SAME WITH HALF A  
CARROT. DON'T  
FORGET TAKING  
THE SKIN OFF. THE  
STICKS OF CARROT  
SHOULD BE A BIT  
THICKER.

NOW FOR  
TOMATOES  
AND PINE



WASH SAGE AND  
SOY SANGE INTO  
THE BOWL. THEN  
ADD PEPPER AND  
SPRINKLE SOME  
DRESSING OVER IT.

DO THE SAME  
WITH A THIRD OF  
A CUCUMBER. THE  
BREAD SHOULD  
ALSO BE CUT  
AND STIRRED









*Since beef has a  
stronger "smell"  
than pork, when using  
strong-smelling  
vegetables like celery,  
I recommend using  
beef as the main  
protein. Shiroa Kakei  
never uses beef unless  
the dish really  
calls for it.*



## *Glossary*

*Kataden:* bowl of rice topped with a breaded pork cutlet

*Kake-soba:* soba that you dip in the sauce

*Kajirae:* sautéed and simmered vegetables

*Mentsho:* cod roe

*Misoshiru:* vegetable soup with a tomato base

*Roe:* fish eggs

*Soba:* thin noodle made of buckwheat flour that is served cold or with a dipping sauce

*Tenawa-uden:* cold udon with tempura

*Tenre-sawari soba:* soba with greens and Japanese pears

*Tokini-soba:* soba with a raw egg

*Udon:* thick noodle made of wheat flour

# *What Did You Eat Yesterday?*

Fumi Yoshinaga



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Editor: *Heaven*

*Q. dshippo*

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HE'S HERE!  
YOU KNOW HOW  
I WANT TO SEE A  
MOMIE WITH MY  
FRIEND LAST  
WEEKEND?

YOU KNOW  
HOW? I'VE  
TOLD YOU  
ABOUT HIM  
BEFORE

#13









W-WHAT?

NOPE



W-WHAT?



YOU CAN  
BIO-PART IN  
THIS IF A  
CONVENIENCE  
STORE

W-WHAT?



I DO,  
BUT...

YOU  
SHOULD  
GO GET  
YOUR  
GUNS

OH, DO  
YOU NOT  
HAVE A  
LOT OF  
GUNS  
STOCKED  
HERE?

THESE  
ARENT ANY  
CONVENIENCE  
STORES WEARING  
AND WEARING...  
THE ACTUAL  
GUNS ARE  
GUNS

W-WHAT?







ALBUT EVEN  
IF HE IS A BIT  
STRANGE, HE'S  
REALLY A NICE  
GUY, AND HE'S  
FUN TO HAVE  
OUT WITH

WHAT THE HELL?  
WHAT ISN'T THERE  
SOME SORT OF  
POINT TO THIS  
ANECDOTE? ALL  
I KNOW NOW IS  
THAT THIS GUY IS A  
TOTAL WRECK!  
YOU SHOULD JUST  
STOP BEING  
FRIENDS WITH  
HIM!



WELL, I'M  
SOMETIMES  
LATE, TOO. I  
SWEAR OUR  
LAST DATE WAS  
JUST A BUILDUP  
OF THINGS THAT  
WENT DOWN SO  
WELL, NO.

YOU SHOULD COME  
UP WITH A WAY TO STOP  
HIM FROM COMING  
LATE ALL THE TIME.  
THEN YOU CALL HIM  
THE NEXT DAY YOU  
HAVE SOMETHING  
PLANNED OR SOME  
TO PICK HIM UP.



WAAAAH  
I DON'T WANT A  
SOLUTION FOR  
ANYTHING, I  
JUST...

THEN WHY?  
ARE YOU  
GOING WITH  
THIS WHOLE  
"CONSENT"  
NATION?





I JUST  
NEEDED  
YOU TO  
LISTEN.



Y-YES, I  
KNOW YOU'RE  
BORN. YOU  
WERE REALLY  
LOOKING  
FORWARD TO  
THE MOVIE!

OH, I DID  
IT AGAIN

*If Kaku  
And I were  
youngsters, we  
should have  
been even  
more excited  
by something  
like this*

I KNOW AND  
IT'S BEEN  
PLAYING IN  
THEATERS  
FOR HOURS



THAT'S ABOUT IT!  
I'M TELLING YOU  
THEY SHOULD SEE  
THE MOVIE!





IT'S CORNED BEEF  
IN THE PAN AND  
COOK. IT SHOULD  
COME UP WITH  
PLenty OF  
WATER. OIL,  
UNTIL THEY  
BECOME COOK

IT SHOULD BE  
BROWN. IF  
I HAD SOME  
CHICKEN, I WOULD  
ADD IT. BUT  
THE CORNED  
BEEF IS  
THE BEST  
FOR THE RECIPE



FOR THE  
STEWING, ILL  
ADD A BIT OF  
WATER AND  
A BIT OF  
WATER. ADD  
WITH THE  
WATER. ON I  
DID TO COOK  
THE STEWING



AS FOR THE  
BUTTER, ILL  
ADD A BIT OF  
WATER AND  
A BIT OF  
WATER. ADD  
WITH THE  
WATER. ON I  
DID TO COOK  
THE STEWING

THEN, ILL  
ADD TWO  
CUPS OF  
Lettuce  
AND TOP  
THEM UP



ALSO, IF I USE THE  
ONION, ILL  
ADD A BIT OF  
WATER AND  
A BIT OF  
WATER. ADD  
WITH THE  
WATER. ON I  
DID TO COOK  
THE STEWING

THEY  
ARE  
THE  
BEST



IF I USE THE  
ONION, ILL  
ADD A BIT OF  
WATER AND  
A BIT OF  
WATER. ADD  
WITH THE  
WATER. ON I  
DID TO COOK  
THE STEWING

ONCE I LET THE  
Lettuce OUT ON  
A PLATE, I PUT  
THE CORNED  
BEEF AND  
ON TOP  
OF THAT THE  
CORNED BEEF

I'LL CUT THE PORK AND BEEF-BASED  
PIECES AND PLACE  
IT WITH SOY SAUCE,  
MISO, AND PEPPER  
AFTER THAT I'LL  
SPRINKLE SOME  
STARCH ONTO IT



NEXT I'LL  
TAKE A  
SMALL PIECE  
OF CHILI  
PEPPER AND  
LET IT  
BURN IN  
HOT WATER

AND  
NOW  
FOR  
THE  
MAIN  
DISH



AS FOR THE MEAT  
I'LL PUT SOME  
BROTHED-KIMCHI  
AND A BIT OF SOUP  
STOCK IN A BOWL,  
THEN ADD A DASH  
OF SOY SAUCE TO  
IT I CAN ADD MISO-  
AND WATER TOO THAT  
LATER TO MAKE A  
SAUCE BOUILLON



CUT THESE  
PEPPERS  
VERTICALLY IN  
HALF THO, AND  
ONCE I TAKE  
THE SEEDS  
OUT I'LL CUT  
THEM INTO  
FOUR TO SIX  
PIECES



I'LL CUT  
THE TWO  
SPICYLANTS  
IN HALF  
VERTICALLY  
THEN SLICE IT  
DIAGONALLY  
INTO FIVE TO  
SIX-MILLIMETER  
PIECES



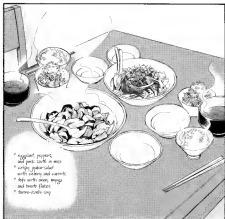
AS FOR THE HOT  
PEPPER I BOILED,  
I'LL CUT ALONG IT  
VERTICALLY AND  
TAKE THE SEEDS  
OUT IN THE WATER  
APPROXIMATELY I'LL  
CUT IT INTO  
SMALL PIECES

This is the  
same way to  
take the  
seeds out



THEN I'LL  
Dice UP A PIECE  
OF GARLIC AND  
GINGER, AS WELL  
AS FIVE  
CARROTFINISH  
WORTH OF  
MOLLSHAW











*The carrot in the  
crispy yoke salad is  
best when it's very  
very thinly sliced.*

*Also, the hot  
peppers lose their  
heatness if left in the  
water for too long,  
so be careful.*



## *Glossary*

*Bonito: a medium-sized fish in the mackerel family*

*Chirimen yaki: baby sardines*

*Hyo-yaki: cold tofu*

*Mirin: sweet rice wine*

*Miso: paste made of fermented soybeans*

*Myoga: also known as myoga ginger, it's a plant native to Japan and grown for its edible flower bud*

*Sake: a Japanese alcoholic beverage made from fermented rice*

*Salmon: clear soup*

*Toro-koshi: softened seaweed*

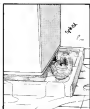
*Whitbait: the young of various fish, particularly herring*

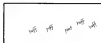
URHI

#14

*Although  
I never haven't  
only come  
to Kaker  
Shima, there  
was another  
man whom  
he lived with  
before Korp*

ARGH!





OH WELL,  
NOW I'LL HAVE  
TO POUR IN SOME  
DRAIN CLEANER, AND  
THEN FLUSH WITH  
WATER 30 MINUTES  
LATER. I'LL BE DONE  
WITH THIS CHORE  
I HATE THE  
BLOCKAGE.

OH THE  
BRIGHT SIDE  
OF THINGS IS  
THAT ALL THE  
CLOTHES IN  
THE WASHING  
MACHINE ARE  
GET ALREADY.



I'VE JUST  
CHOICE ALL  
THOSE CLOTHES  
I LEFT IN THE  
WASHING INTO  
THE WASHING  
MACHINE.

ANYWAY  
ABOUT 30 MIN  
FLUSH THE  
DRAIN WITH  
WATER 30  
MINUTES  
FROM THE  
WASHING  
MACHINE.





500 washing liter



ABRUPTLY THE  
WATER FLOODED  
AFTER  
REACHING THE  
BLOCKING GAGE,  
BUT THIS TIME,  
THE PIPE WASN'T  
COMPLETELY  
CLEANED















MIX AND 2-3  
CUPS OF AGAR AND  
TWO TEASPOONS  
OF AGAR POWDER  
INTO A HOT TARA.  
ALSO USE THE  
MIXTURE WHILE  
STIRRING.



LET IT SIT FOR  
A WHILE.  
THEN TURN OFF  
THE FLAME. ONCE  
IT HAS COOLED, IT  
BECOMES A JAC  
AND INTO THE  
FRIDGE.

AND WITH  
THIS WE CAN  
ACCOMPLISH  
BLACK STUFF



IF THERE ARE  
ANY AGAR  
CONTAMINANTS, A  
TARA WILL DO

WHEN  
THE FLAME  
HAS STOPPED, THEN  
TURN OFF THE  
FLAME, AND POUR  
THE MIXTURE INTO  
A DISH. WHEN  
IT HAS COOLED,  
IT WILL BECOME  
A JAC. ALSO  
USE THE  
MIXTURE WHILE  
STIRRING.



COOL THE FLAME  
WHEN THE MIXTURE  
REACHES A JAC.  
KEEP STIRRING TO  
ENSURE THAT THE  
MIXTURE DOESN'T  
BURN. 2-3 MINUTES  
AFTER THE AGAR  
POWDER HAS  
DROPPED, AND IN  
3 TEASPOONS  
OF AGAR.



COOL IN  
PLASTIC WRAP  
AFTER COOLING.  
AND ONLY IN THE  
FRIDGE. USE AGAR  
JELLY IN SOME.



WHICH THE  
LAUNDRY IS  
DOING







CUT THE  
MEAT  
PANELLY!



WHEN THE CHICKEN  
IN THE BOIL WATER  
HAS SOFTENED,  
POUR THE BOIL  
OFF AND IMMEDIATELY  
ADD TO BOILING  
WATER. PUT  
THEME INTO A FRYING  
PAN BOILING.



ANY FRAGRANT  
CONDIMENT  
AVAILABLE CAN  
BE USED. IT  
CAN TURN OUT  
WONDERFUL  
DELICIOUS!

DRED THE BONES  
OF CHICKEN AND THE  
BONES AND CHICKEN,  
AS WELL AS A LITTLE  
BIT OF GARLIC,  
HOT SAUCE AND  
VEGETABLE OIL-CHICKEN!



CUT THE  
LATTEREST  
CHICKEN INTO  
THICKER  
SLICES THAN  
BEFORE



IT'S DONE!  
THEY IN THE  
FRYING

ADD ON  
TOP OF THE  
LATTEREST  
LAYER!



IN A POT ADD  
TWO BOWLS OF  
WATER AND A  
LARGE SHOVEL  
OF SAGE. ADD IN  
CRISP KUP AN  
BALL OF ITS  
BAGGELS AND  
THEN TURN ON  
THE FLAME

PLUG A  
FORK OF  
LEAF  
DIRECTIONALLY



CUT  
THINLY  
SLICED  
POKE DICE  
AND ONE-  
POKE POKE  
PIECE



CRIP  
CRIP

ROUGHLY  
CUT ONE-  
BAGGELS OF A  
POKEAN AND  
PIECE LIKE  
THAT



WHEN THE  
CRISP IN THE  
POT HAS BEEN  
COOKED THROUGH,  
LET IT BOIL  
CONTINUALLY WHILE  
THE FORK IS  
ADDED



None of the kids that are in the pot and those get a break, no



LET IT  
SIMMER FOR  
A WHILE UNTIL  
THE POTATOES  
ARE COOKED  
THROUGH.

REMOVE THE  
PAN FROM THE HEAT.  
THE PASTA SHOULD BE  
NEXT A LITTLE BIT OF  
MINTED JACON IN  
AN OIL. AFTER THAT  
POUR THE  
SAUCE AND  
THE OIL.



LET IT  
SIMMER FOR  
A WHILE UNTIL  
THE FLAVORS  
ARE PERFECTLY  
BLENDED.

REMOVE THE  
PAN FROM THE HEAT.  
THE CHICKEN SHOULD BE  
NEXT TO A LITTLE BIT OF  
BROWNING. JACOB IN  
AN HELL, AFTER THE  
FOOD IS DONE  
SERVING WITH  
THE RICE.

BABY THE SPAGHETTI WAS EATEN, AND IN TWO SECONDS AN INSTANT JOKER THAT WAS ACCIDENTALLY PLACED WITH HER.

NEW ADD  
2 TO 3  
BLOCKS  
OF GORE  
SOON.

hahaha

hahaha

hahaha

BY SAYING  
THEY WERE  
WITNESSES INTO  
THE MURDER,  
THE JUDGE  
THOUGHT HE  
WAS DONE

AFTER  
LEAVING IT  
WASNT FOR  
MUCH LONGER,  
AND IN THE  
END AND  
ORDERLY GAVE  
IT TO US

hahaha

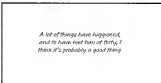
hahaha

hahaha

BY SAYING  
THEY WERE  
WITNESSES INTO  
THE MURDER,  
THE JUDGE  
THOUGHT HE  
WAS DONE

AFTER  
LEAVING IT  
WASNT FOR  
MUCH LONGER,  
AND IN THE  
END AND  
ORDERLY GAVE  
IT TO US





*When making the  
milk jelly, you  
should add more  
milk than specified  
by the agar powder  
so that the jelly  
melts in your  
mouth. For curry  
along with pumpkin,  
it is possible to stir  
fry the onions and  
peas in a lot of  
heavy salad oil  
before putting them  
into the stock.*



## *What Did You Eat Yesterday?*

# *Glossary*

*Chikawa:* tail-shaped fish cake

*Mentega:* a soup base made of dashi, soy sauce, and mirin

*Mirin:* sweetened rice wine

*Sake:* rice wine

*Udon:* thick noodle made of wheat flour

*Wasabi:* Japanese horseradish most famous in its green paste form  
used as condiment for sashimi (raw seafood)

#15















BUT YOU SHOULDN'T BE DISCOURAGED, KAGE! IT'S NOT LIKE PEOPLE SUFFER DIE FROM CANCER NOW.

NO, IT'S NOT THAT.



YEARS AND THE CANCER IS ALREADY AT STAGE THREE.



YOUR FATHER, YOU SAID.

OH, MY.



...



OH.

THAT'S THE MATTER?

WAP.



MY FATHER HAD PROSTATE CANCER A LITTLE WHILE BACK, BUT HE'S BEEN DOING WELL SINCE.

THEN AGAIN, HE WAS ALREADY 80 YEARS OLD WHEN HE WAS FIRST DIAGNOSED WITH CANCER, WHICH MEANS THE GROWTH OF THE CANCER IS SLOW.















BRUSH TO THE DESIRED  
WEIGHTS AND SPICES. FOR  
A TART-TOASTY  
DELICIOUSNESS OF  
BUTTER, AND THEN  
TOOK OFF THE  
HEAT

BRUSH  
WITH ASAC,  
MILK, AND  
BUTTER

WITH POX  
THE ONION  
IN SALAD  
OIL UNTIL IT  
BECOMES  
TRANSPARENT,  
THEN ADD THE  
MUSHROOMS



COOK IN A  
TOASTING OVEN  
AT 400°F  
FOR FIFTEEN  
MINUTES



PLACE EACH SALMON  
ON ALUMINUM FOIL. ON  
TOP OF EACH SALMON,  
LAY THE FRESH ONION  
AND MUSHROOMS. ADD  
FOUR ALUMINUM FOIL  
CHIPS. THE FISH AND  
ARISE. THEN UP IN  
A PACKET

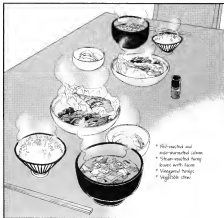


BRANDED,  
CUT THE TIDYUP  
LAYERED AND  
CUT TIDYUP  
WALK INTO THE  
HOT LAYERED

CHOP









*You can make as  
much vegetable  
stew as you want.  
If there happens to  
be leftovers, just add  
some adon noodles  
and you can enjoy it  
as kanchin adon.*



## *What Did You Eat Yesterday?*

# *Glossary*

*Daiden:* Japanese radish

*Dashi:* a simple soup stock commonly made up of kelp and fish flakes, heated together and then strained until clear

*Kombu:* Japanese kelp

*Konjac:* jelly made from the rhizome of devil's tongue, a plant in eastern Asia

*Konchin:* a type of miso soup that has a lot of root vegetables in it

*Miso:* sweetened rice wine

*Miso:* fermented soybean paste

*Miso soup:* a traditional Japanese soup made of a soup stock called dashi, into which miso is dissolved

*Sake:* rice wine

*Udon:* thick noodle made of wheat flour









BY NOW  
THE SPINACH  
WOULD HAVE  
SOFTENED, SO  
SQUEEZE OUT  
THE WATER.



WHEN THE  
SPINACH IS  
SOFTENED, GINGER  
UP THEM IN  
COLD WATER AND  
LET THEM COOL  
ON A SIEVE.



SEAL IN  
TIGHT WRAP  
AND LEAVE IT  
TO COOK IN  
THE PRESSURE.

ALSO ADD IN  
BROWN RICE, CARROTS,  
MUSHROOMS, AND  
KIDNEY BEANS—IN  
TOTAL 15 CUPS  
AROUND WITH THAT  
THE ROLLUP AND  
DASH DASH IS  
READY.

TO THE  
DASH, ADD  
A SMALL CUP  
OF SCALLOP  
FLAVOR  
ALONG WITH  
THE DASH.



ADD WATER  
TO THE POT  
PRESSURE  
COOK TO SOIL  
THE SPINACH—  
A LITTLE BIT  
LESS THAN



THICKLY CUT  
SMALL  
CUBES OF  
PORK INTO  
ONE-INCH PIECES



Compared  
to a soup,  
there's no  
need to  
worry about  
thickening

BEFORE  
POURING,  
BRING  
THE  
STOCK  
TO A BOIL  
AND  
STIR  
WELL



ROUGHLY CHOP  
TWO WHOLE  
ONIONS AND  
CHOP FIVE WHOLE  
POTATOES AND  
FOUR SERVING  
PORTIONS



CUT THE  
POTATOES INTO  
THE SHAPE OF  
A TWO-INCH-FOUR  
POUND



JOIN THE MEAT  
POT MEAT SOUP  
AND TO BOIL THE  
STOCK—BROTH  
CHICKEN BROTH  
IT—AND SOUP  
BROTH OIL AND STIR  
FOR THE PORK  
UNTIL IT CHANGES  
COLOR

So need to  
control the  
heat, you  
get used to  
beating  
power down  
to work



LATER  
ADD IN THE  
MUSHROOMS.



NEXT YOU TRY  
THE CHICKEN. ADD  
THE POTATOES IN,  
AND CONTINUE  
ADD FISHING  
UNTIL THEY ARE  
COOKED IN OIL.



I KNOW IT'S  
HEALTHY TO  
ADD IN  
CARROTS AND  
THE LIKE, BUT  
I LOVE MAKING  
MUSHROOM  
TOSSERS

TO REMIND  
I HADN'T ONE  
ANYTHING  
WITH MUSHROOM  
AND NOT  
SAUCE TO  
FISH-TIME  
THE DEATH

Also, lots  
of onion  
peels and  
garlic



After 1 hour, the  
Chicken will  
be really tender  
and is then  
ready to be  
served.

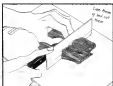
THEN INTO  
THE POT GOES  
BROWN AND  
SOFT BREAD.  
BROWN IT AGAIN  
TO BROWN.  
LOWER TO  
MEDIUM HEAT  
AND LEAVE THE  
CHICKEN TO  
COOK TWO-  
HOURS.



STRENGTHENING



WHILE THE  
MUSHROOMS IN  
CHICKEN,  
ADD FISHING  
UNTIL THEY ARE  
COOKED IN OIL.

















BUT BECAUSE YOUR DAD  
HAD HIGMACH SLICED  
BEFORE, HE HAD HAD  
SUGGEST TO REMOVE  
A PORTION OF HIS  
STOMACH, SO NOW  
THEY HAVE TO OPERATE  
TO TAKE A PORTION OF  
HIS KIDNEY AND  
ATTACH IT AS THE  
HIGMACH'S REPLACEMENT

IT'S CERTAINLY  
A DIFFICULT  
OPERATION...

REALLY THEY  
WOULD JUST  
REMOVE THE  
HIGMACH TO  
TAKE OUT THE  
AFFECTED  
AREA OF THE  
HIGMACH?



HOWEVE?

AND WHAT  
AM I TO  
DO IF YOU  
DIE?



Higmach...  
just wait...





















*If there's no gazu karkara,  
scallop and chicken salad can  
be served with Seven Spice  
on unisaki. For those who  
don't fancy spiciness, a little  
bit of gazu peeli—thinly  
sliced—can be added on top  
to accentuate the taste.*

- Beef mince fried rice
  - Chinese hot and sour soup
  - Chinese cabbage with a green chili dish
  - Eggroll and chicken stir-fry with oyster sauce
  - More names
- And so forth...



*Enjoy and savor these at home!*

## *What Did You Eat Yesterday?*

# *Glossary*

*Daido:* Japanese radish

*Konjac:* jelly made from the rhizome of devil's tongue, a plant in eastern Asia

*Maitake:* fan-shaped mushroom, referred to in English as "Sheep's Head"

*Mentsho:* a soup base made of dashi, soy sauce, and mirin

*Nishime:* simmered vegetables and meat

*Onigiri:* rice balls, sometimes containing a savory filling

*Sake:* rice wine

*Shirataki:* noodles made from konjac

*Shirodashi:* special seasoned soy sauce

*Takidori gohan:* a rice dish that is seasoned with soy sauce and served with mixed vegetables

*Ukame:* edible seaweed

*Wasabi:* Japanese horseradish most famous in its green paste form, used as condiment for sashimi (raw seafood)

*Yuzu:* East Asian citrus fruit that's quite sour

*Yuzu kosho:* condiment paste made from yuzu peel and Chile peppers